NEW ENGLAND FARMER.

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COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

CULTURE OF LUCERNE GRASS.

MR FESSENDEN—Having through your valuable journal, in successive years, recommended the culture of lucerne grass, I feel it to be a duty to state all which my experience and information enables me to do, on the subject. There cannot be a more responsible duty, than that of recommending a new species of culture. No person feels this responsibility more than I do. It is cruel, lightly, and on trivial grounds, to lead others into error. I waited, therefore, six years, before I ventured to recommend the culture of lucerne, a plant far more valuable than any species of clover.

My own experiments have been much more extensive, since I last addressed you; and they are more favorable to the culture of the lucerne, than any former ones. On land like my own, I will undertake to say, the lucerne will in common years, yield more hay to the acre, than any other grass. I this year had a piece sowed with lucerne and tall meadow oat grass, in equal quantities, that is, in such proportions as to equalize the product of each, to wit, 12 pounds of lucerne, a bushel of tall meadow oat seed. It produced three tons to the acre, made into hay on the 30th of May. The lucerne is now fit to cut again, being nearly 4 feet high, in rich spots, and three feet on an average. With me, it succeeds on all soils except moist ones. I ought to say, however, that many persons have failed in cultivating it. From what I can learn, it is best adapted to warm, gravel, or sandy loams which have a sufficient strength to yield good crops of clover the first year after manure.

Roxbury, June 23, 1830. J. LOWELL.

N. B. The hay from lucerne is far superior to the best clover, which I have ever seen. It is more green than any other hay, and it retains its leaves in drying almost as well as the culmiferous grasses.

YELLOW LOCUST TREES.

MR FESSENDEN—One of the most useful forest trees within my knowledge is the *Yellow Locust.* Its timber is of the most solid and durable kind; its growth is most rapid; and it enriches the soil on which it grows.

On our light loamy soils, one hundred trees to the acre would add to the productiveness of the soil in pasturage, while their wood for timber or for fuel would yield us another profitable harvest.

An instance of its rapid growth was lately noticed on the farm of Mr JOHN EAMES of this town. A sprout from a young stump grew sixteen and a half feet in one summer. It is not uncommon in good land to witness a growth of eight and ten feet.

The roots of the locust have a sweet taste, and this sweetness is probably communicated to the soil and enriches the vegetation underneath the tree.

But, says one of my doubtful neighbors, do the roots communicate sweetness to the soil? How do they first obtain it? Perhaps they get it from the atmosphere, by the absorbing power of the leaf. If not, I cannot tell how. The *fact* is, locust roots sweeten the soil and increase the growth of grass among them; they also make the same grass more palatable to cattle.

This tree, valuable on so many accounts, has a most destructive enemy in the borer. I send you in a phial a sample of this insect. One of them was found today in the heart of a tree an inch in diameter.—He was descending the tree, and had advanced four or five inches, eating or destroying nearly all the heart from his place of entrance to his nest—another was wise enough to *ascend* the tree. His chips fell down in large quantities as he bored them, and the passage was left open.

We must destroy this borer, or lose our most useful forest tree. It has been proposed to hook him out with a crooked wire.

I know this 'Leviathan' may be taken with a hook. But the objection to this mode is like that we formerly had to the use of the flea powder. *That* was certain death to the flea but you must first catch him and make him eat it.

Some kind of wash may be discovered that will keep at a distance the fly that is supposed to deposit her nits in the tree. I think the lye we have used these fifteen years for apple trees would not answer the purpose—for the worms are found in young trees, whose bark is perfectly smooth.

Any information on this subject would confer a favor on a friend to this tree.

Yours, &c,
WM. BUCKMINSTER.

Framingham, July 10, 1830.

☞ The Massachusetts Society for the Promotion of Agriculture have offered a premium of fifty dollars 'for a mode of extirpating the worm that attacks the locust tree, which shall appear to the satisfaction of the trustees to be effectual.'—*Ed. N. E. Farmer.*

REMARKS ON VEGETABLES.

RUE.

That man, who is blessed with reason, should study the virtues and powers of plants is natural; but that animals should be aware of their efficacy is truly astonishing; and of this the rue affords a curious instance. The weazel will eat rue as a preservative, when he hunts for rats, or before he fights with them; and in hot countries, where serpents are found, the weazel will eat rue before attacking them, to prevent, as is supposed, the effect of poison.

The leaves of rue were formerly used as a pickle, being first boiled and then preserved in vinegar: they were not only esteemed a good sauce for meat, but to warm a cold stomach, and to relieve a dim sight.

The wild rue is of so powerful a nature, that it often sends out vapors tha twill even scorch the face of those that look close on it.

SAGE.

The Chinese express their astonishment that the Europeans should come to them for tea, when we have what they think so superior. The Dutch have long been in the habit of drying sage leaves to resemble tea, for which they collect not only their own growth, but also great quantities from the south of France; this they pack in cases, and take out to China, where, for every pound of sage they get in exchange four pounds of tea; the Chinese prefering it to the best of their own tea.

The French make a pickle of the young sage leaves. In this country it is principally used as a seasoning for strong meats, sausages, ducks, &c. It was formerly thought a great improvement to cheese:

Marbled with sage, the hard'ning cheese she pressed.—GAY.

But this practice is nearly discontinued. It used also to be eaten with bread and butter.

Coles recommends the planting of rue among the sage, to keep toads away from this plant; this reptile having as much aversion to the former vegetable as predilection for the latter.

SAVORY.

Savory was used by the Romans in acid sauce or as a kind of spice to give warmth to lettuce, and other salads; and it was certainly a more rational way of taking this hot acid herb, than the present method of using it, to give heat to our already too inflammatory dishes.

SORREL.

It is acid and cooling; grateful to the stomach, quenches thirst, allays the heat of choler, and is an excellent anti-scorbutic. It tempers the circulation of the blood, and thickens, or sweetens, according to circumstances; it is said to be good in pestilential or intermitting fevers.

It is generally used boiled, as a sauce for roast meat, particularly veal and pork; and it is an excellent substitute for apple sauce with winter geese. It should, like spinach, be put into a sauce pan without water, except that which hangs to the leaves in washing it, should be boiled slowly; and then be beat up with a small piece of butter, and served at table as spinach. It becomes more excellent when the yolks of eggs and cream are added to the butter.

The best sorrel (called French sorrel) is a native of Provence, and may be known by the leaves being nearly round. The French botanists distinguish thirty varieties.

In France there are few soups or sauces made without a portion of sorrel; and so much is it esteemed in that country, that they take the greatest care to have a store preserved for winter use. It is a common saying among the French, that a good housewife is known by her pots of sorrel.

In the vegetable markets, as well as at the doors of the green-grocers in Paris, the picking of sorrel is as common as the shelling of peas in London.

SPINACH.

Spinach eaten freely, is laxative, diuretic, and cooling; it has no hurtful quality, nor does it give nutriment; but is said to be good for those to eat who have been debarred from meat, when first they take to it again.

'Among all culinary greens,' says Tragus, 'spinach is, in my opinion, the most laudable and grateful; whence it may be eaten in almost all kinds of diseases. It is very serviceable in feverish disorders, and is proper for all persons, who are subject to costiveness; in the first by allaying the heat though it be of a hectic quality; and for aged

persons, by lubricating the stomach. It is cooling and moistening, by its nitrous quality.

The water in which spinach has been boiled makes as good touch-paper for fire works, as is procured by the assistance of nitre, which is an evident proof of its cooling quality.

SUGAR.

Nature seems to have implanted a love for this aliment in all children, as if it were on purpose to defend them from those deseases, which are produced by worms. Dr Rush knew a gentleman in Philadelphia, who early adopted this opinion, and who, by indulging a large family of children in the use of sugar, has preserved them all from the diseases usually occasioned by worms.

It was formerly alleged, that the eating of sugar destroys the color of, and spoils, the teeth: this proves to be a mistake, for no people on earth have finer teeth than the negroes in Jamaica.

'In the West Indies,' says Dr Moseley, 'the negro children, from crude vegetable diet, are much afflicted with worms. In crop time, when the canes are ripe, these children are always sucking them. Give a negro infant a piece of sugar-cane to suck, and the impoverished milk of his mother is tasteless to him. This salubrious luxury soon changes his appearance; worms are discharged; his enlarged belly and joints diminish; his emaciated limbs increase; and if canes were always ripe, he never would be diseased. I have often seen old, scabby, wasted negroes, crawl from the bottom houses, apparently half dead, in crop time, and by sucking canes all day long, they would soon become strong, fat, and sleeky. The restorative power of sugar, in wasted and decayed habits, is recorded by several physicians in different parts of the world. I have known many people far advanced in pulmonary consumption, recovered by the juice of the sugar-cane.'

Sugar maple trees are found in such plenty in most parts of North America, that it is not uncommon to find entire woods of them, covering five or six acres in a spot; but in the forest generally, where they are interspersed with other trees, they average from thirty to fifty per acre; they grow in rich soil, and often in stony ground; and it is remarked, that the springs found in the neighborhood of the sugar maple tree are of the purest water.

It is a general observation in North America, that, whenever they see a tree of this sort with a blackish trunk, it is a sure sign of a rich one, as the blackness proceeds from the incisions made in the bark by the picking of the paroquet, the woodpecker, and other birds, in the season of the juice rising, which, oozing out, drabbles down its sides, and colors the bark, which in time becomes black. The sap of these trees is much sweeter than that of others that have not been previously wounded.

TANSY.

This herb may frequently be observed growing in country church-yards, which induces us to think that it was formerly used as a funeral plant. Tansy has this peculiar quality, that if any dead animal substance be rubbed with it, the flesh-fly will not attack it. Boerhaave says, the leaves applied to a dead body, and intruded into the mouth and nostrils, preserve it from putrefaction and insects; whence the plant has been called *Athanasia*, that is, immortal plant.

This herb has a bitter taste, and an aromatic smell; and was formerly esteemed of use in warming and strengthening the stomach, for which reason the young leaves obtained a place among culinary herbs, their juice being used in puddings, &c.

Boerhaave says, 'This balsamic plant may supply the place of nutmegs and cinnamon. For I believe Asia does not afford a plant of greater fragrance than tansy.'

INSPECTION AND EXPORTATION OF BEEF AND PORK.

A correspondent in Vermont wishes for information relative to the Laws of Massachusetts, regulating the inspection of Beef and Pork. The Statutes on these subjects are numerous and voluminous, but we shall attempt an abstract, which will include most of the requisites of importance.

And act, passed March 4th, 1800, enacts that there shall be an inspector general of beef, appointed by the Governor and Council. And such inspector shall have power to appoint deputy inspectors, in every seaport town in this Commonwealth, where beef is exported, and such other places as he shall judge necessary, whose duty it shall be to make a return once in six months to the inspector general, of the number of barrels and half barrels inspected by them; and the inspector general, in the month of June, annually, shall make a return to the secretary of states' office of the whole number inspected.

No beef which shall be killed after the first day of September [then] next, shall be packed or repacked in barrels or half barrels, for exportation, unless it be of fat cattle not under three years old; all such beef shall be cut into pieces, as nearly square as can be, and which in size shall not excel eight pounds weight, nor be less than four pounds weight. All beef which the inspector or deputy inspector shall find, on examination, to have been killed at a proper age, to be fat, and otherwise good and merchantable, shall be sorted and divided into four different sorts, for packing or repacking, into barrels or half barrels, to be denominated Mess, Cargo No 1, Cargo No 2, [*and Refuse.*] Mess beef shall consist of choice pieces of oxen or steers well fatted, and weighing six hundred pounds and upwards; the shin, shoulder, clod and neck, shall be taken from the fore quarters, and the legs and leg-round from the hind quarters; and each barrel and half barrel, containing beef of this description, shall be branded on one of the heads with the words Mess Beef. Cargo No 1, shall consist of choice pieces of oxen, steers, cows and heifers, not under four hundred pounds weight, and to average five hundred and twenty pounds weight, without any necks or shanks. On one head of each barrel or half barrel, containing beef of this description, shall be branded Cargo No 1. Cargo No 2, shall consist of fat cattle of all descriptions not before mentioned, of three years old and upwards, (bulls excepted) with not more than half a neck and three shanks, and without any hocks; each barrel and half barrel of which shall be branded Cargo No 2.

Every barrel of beef shall be salted with seventyfive pounds of clean St Ubes, Isle of May, Lisbon or Turks Island Salt, or eighty pounds of coarse Liverpool salt, or other salt of equal quality, exclusive of a pickle made of fresh water as strong as salt will make it; and to each barrel of beef of the three first sorts, shall be added four ounces of salt-petre; and each half barrel of beef shall be salted with one half the quantity of salt above mentioned, and two ounces of saltpetre.

Every barrel and half barrel, in which beef shall be packed or repacked for exportation, shall be made of good seasoned white oak or white ash staves and heading, free from any defect; each barrel shall contain two hundred pounds weight of beef, and each half barrel one hundred pounds weight of beef; the barrels to measure sixteen inches and an half between the chimes, and to be twentyeight inches long, to be covered three fourths of the length with good oak, ash or walnut hoops, leaving one fourth in the centre; the heads made of a proper thickness, the hoops to be well set and drove together; the half barrels to contain not less than fifteen gallons, to be hooped in the same manner as the whole barrels.

Every barrel and half barrel, in which beef is packed or repacked for exportation, shall be branded with the first letter of the christian name and the surname at length of the inspector who has inspected the same, with the name of the town where it was inspected, in legible letters, with the addition of MASS. (for Massachusetts.) And every barrel and half barrel of beef, of the three first sorts, shall also be branded with the name of the person for whom the beef is packed.

No deputy appointed by virtue of this act, shall inspect or brand any cask of beef out of the town or county for which he shall be appointed, under the penalty of fifty dollars; and if any person, other than the said inspector or his deputy, shall presume to stamp or brand any cask of beef in the manner directed by this Act, every person so offending shall forfeit the sum of twenty dollars for each and every cask so unlawfully branded.

Other provisions of the act determine the Inspector's fees, prescribe penalties for fraud, neglect or shifting of the beef, that no beef shall be cleared out unless a certificate of inspection is produced, give the form of the oath to be taken by masters or owners of vessels that they have no salted beef on board, which has not been inspected &c, according to law, provides for the recovery of forfeitures, &c. And enact that nothing in this act shall prevent the exportation of rounds of beef in kegs or tubs provided that the name of the owner and the town where he resides shall be branded on one head of each keg or tub, under the penalty of one dollar for each keg or tub not branded.

The penalty for exporting beef contrary to the act is, to the owner or exporter six dollars, and to the master of the vessel having the same on board two dollars for every cask exported or shipped for exportation.

An additional act, dated June 19th, 1801, authorizes the package of beef in tierces or casks of three hundred weight, under certain regulations; and enacts that two ounces of saltpetre be added to each barrel of mess beef intended for exportation in addition to the quantity [4 oz.] required by the former act, and that not more than two shanks be put to any barrel of cargo beef, number two. It likewise extends all the provisions &c, of the act to all beef transported coastwise, from any port or place in this Commonwealth to any of the United States, or shipped on board of any vessel for any purpose whatever.

An act, passed March 9th, 1804, directs that the hearts and cheek pieces of beef may be inspected and branded HEARTS and CHEEKS.

An act to regulate the inspection of pork intended for exportation, passed, March 11th, 1802, enacts that all pork, packed, or repacked, in bar-

rels or half barrels, for exportation, shall be sorted and divided by the inspector or his deputy, and denominated as follows, Bone Middlings, Navy Mess Pork, Cargo No. 1, Cargo No. 2, and Refuse Pork; [a subsequent act provides for No. 3,] and in all cases the following parts shall be taken out for refuse, viz. nose pieces, ears, brains, tails, feet, and lard. Bone Middlings shall consist of middle pieces taken from hogs well fatted, weighing from one hundred and sixty pounds, to two hundred and thirty pounds, except the head, fore and hind legs, the shoulder joint, lard and refuse parts above mentioned. Cargo No. 1, shall consist of all parts of hogs well fatted, averaging two hundred and twenty pounds or upwards, and each of which shall weigh not less that one hundred and eighty pounds, and to have no more heads, legs, shoulders and other coarse parts that belong to one carcase, deducting the lard and refuse as above. Cargo No. 2, shall consist of all parts of one and an half hog, well fatted, which shall weigh two hundred pounds, deducting the lard and refuse as above. Cargo No. 2, also, in half barrels shall consist of pig pork, all parts of one carcase, or not, and not to contain the head or legs of more than one carcase, excluding the lard and refuse as above.

Refuse Pork shall consist of all other kinds of pork of an unmerchantable, but wholesome quality. Barrels filled with pork, heads or feet, shall be branded Pork Heads or feet as the case may be; and in all cases, where the legs of pork are taken out for bacon, or for any other purpose, the weight shall not be made up with heads or shoulders, but with other parts of the carcase not less valuable than the legs would be if they were salted. And each barrel of pork shall be well salted with seventy pounds of clear coarse salt, exclusive of a strong pickle.

Every barrel or half barrel, in which pork shall be packed or repacked, for exportation, shall be made of good seasoned white-oak or white-ash staves and heading, free from any defect. Each barrel shall contain two hundred pounds weight of pork. The barrels shall measure seventeen and one quarter inches between the chimes, and contain not less than thirtyone gallons and one half, to be covered three fourths of the length with good oak ash, birch or walnut hoops, leaving one fourth in the centre.

All barrels and half barrels of pork, packed or repacked for exportation, shall be branded with the first letter of the Christian name, and the surname at length of the inspector, who has inspected the same, with the name of the town &c, [as for beef.]

Other sections of the act establish fees, penalties for its violation &c. Subsequent acts add a third quality of pork called cargo, No. three, which shall consist of the merchantable parts of wholesome pork, of a quality inferior to No. 2 pork—enact that the feet, ears and faces of pork (when separated from the cheek part of the head &c,) shall not be exported under the brand refuse —that the cask shall be branded with the month and year in which the inspection was made, and that three ounces of saltpetre shall be added to every barrel, and two ounces to every half barrel of inspected pork.

The Cambridge, Md. Chronicle states that a gentleman of that place sowed a bushel and a half of wheat on the 29th October last, from which he has obtained a product of fortytwo bushels.

The census of Massachusetts, turns out much larger than was expected. A writer in the Patriot says,—'There is great ground for the belief that this state will show very near 700,000 inhabitants when this census is completed, making an increase of 177,000 in 10 years; and as it never increased over 50,000 in the same time before, may not this great increase be fairly attributed to the great extension of manufactories during the last 10 years?'

Dr Kidder, of Charlestown, has raised in his garden at Medford, this season, some prodigious gooseberries; one was four inches long, three round, and lacked nine grains of weighing half an ounce.

Mr Aymar, of New York, has cultivated the common gooseberry three years until he has gathered a dozen weighing 5 oz. 17 dwts. 12 grs.—One was 4 inches round, and weighed 10 dwts. 12 grs.

The Cholera Morbus rages at Philadelphia as usual there in the Fruit Season. The inquiry is often made, 'is this occasioned by the kind of fruit, the quantity eaten at one time, its being eaten before it is ripe, or after it has progressed in decay?'

Galena Potatoes.—A year ago, potatoes were carried from this place to Galena and sold for one dollar and fifty cents per bushel. At this time, potatoes, not of the same kind, but far superior in flavor and mellowness, were brought from Galena and sold in this place at one dollar per barrel. Our country increases in natural wealth as we advance towards the extremities.—*St Louis Times*

In a paper by Dr Brewster, on Polarized light, which was read at the Royal Society, it was suggested that the icebergs which have been lately fallen in with, in the southern hemisphere, have been separated from a Southern Polar continent by a recent earthquake.

CURE FOR CORNS.

Take a small slice of raw, lean, fresh beef, about the thickness of a dollar, and bind it on the corn; do this three or four successive nights, and the cure is said to be certain—try it.

Sheet Lead it is thought will soon be used very generally in roofing buildings in the Western States.

A Flaming Comparison.—Sir Walter Scott, in his life of Napoleon, says, that the French nation, at the time of the revolution, might be compared to a great bedlam set on fire by the patients, who remained dancing in the midst of the flames!

Upwards of $70,000,000 of Saving Banks capital is now invested in the National Debt of Britain. The poor have thus a direct interest in the preservation of the Government.

3130 chairs were made by one person in the Newburyport Chair Factory, in the year ending June 30.

Curious Circumstance.—As Mr B. K. Crandall, (who resides within a short distance of this place) was standing in the street, a few yards from our office, a swarm of bees lit on his hat, covering it completely! At the moment of our writing this, he is on his way home with the strangest covering for a head, in this age of fantastical head gear, that has been seen 'about these days.' It would puzzle the ladies, we guess, to 'follow this fashion.'—*Niagara Courier.*

In Reading, Pa. a receipt for destroying caterpillars, from an old almanac, has been tried with success. Take a long pole, and tie a piece of sponge at the end—dip this in spirits of turpentine, and conduct it to the nests—the spirits will penetrate them and affect the vermin to such a degree that in ten minutes they will be completely destroyed. With one gill five trees were lately cleansed.

Bronchotomy.—Dr Asa Heath, of Monmouth lately performed the operation of Bronchotomy on his own child, a boy about three years old. Some dry pieces of wood, which it is supposed the child was chewing, were drawn into the windpipe. Before the operation, his respiration was almost totally obstructed, pulsation at the wrist had almost ceased, his eyes were fixed, and he appeared like one in the last stage of life, having been about an hour in the situation described. After the incision was made, he was immediately relieved, and breathed through it till the obstruction, which was above the incision, was removed, after which he soon became playful as usual.—*Portland Mirror*

A bald eagle was shot in Springfield, on Saturday, July 3. His head, neck, and tail, were of the purest white, and his body and wings of beautiful auburn brown. His talons and beak were very large, and indicated great strength. He measured across the wings when spread, seven feet four inches.

New Hampshire Growth.—A young man passed through this village on Sunday week, on his way to Michigan, who measured *six feet nine inches and a half.*—He was a native of Concord, (N. H.) On visiting the steam boat Superior, he felt rather disappointed at not finding a birth sufficiently long to accomodate him—a bystander, however consoled him by remarking, that in case the boat upset he certainly had the advantage over his fellow passengers, as he might *wade ashore.*—*Buffalo Republican.*

Mr Nicholas Norris of Baltimore county, has, at his farm, Mulberry Grove, situate about two and a half miles from Baltimore, on the York road, 50,000 worms now engaged in spinning silk. Mr L. Jenkins, of Canandaigua, N. Y. is also extensively engaged in the silk business, and has a fine grove of white mulberry trees growing.

Peaches.—One farmer who resides within three hours, sail of this city, sold *thirteen thousand* dollars worth of peaches in our market last season, the product of his own orchard; and he expects to bring to market nearly 10,000 bushels the coming season. Several other farmers in the same vicinity have from 5 to 10,000.—*N. Y. Sentinel.*

1940 children, between four and sixteen years of age, attend the public schools at Springfield, Mass.

DULL TIMES.—The Marshal at Philadelphia received several applications for the office of Hangman.

Letters from St Petersburgh, state, that the Emperor of Russia has made a deduction of three millions of ducats in favor of the Porte, and that everything is now finally settled.

The small-pox is said to prevail to some extent in the New York penitentiary.

Library of Useful Knowledge—Farmers' Series.

DISEASES OF HORSES.

[Continued.]

GLANDERS.

Glanders have often been confounded with *strangles*, and by those who ought to have known better. Strangles are peculiar to young horses. The early stage resembles common cold, with some degree of fever and sore throat; generally with distressing cough, or at least frequent wheezing; and when the enlargement appears beneath the jaw, it is not a single small gland, but a swelling of the whole of the substance between the jaws; growing harder towards the middle; and after a while appearing to contain a fluid, and breaking. In strangles the membrane of the nose will be intensely red, and the discharge from the nose profuse, and purulent, or mixed with matter almost from the first; and when the tumor has burst, the fever will abate, and the horse will speedily get well.

Should the discharge from the nose continue for a considerable time after the horse has recovered from strangles, as it sometimes does, there is no cause for fear. Simple strangles need never degenerate into glanders. Good keep, and small doses of blue vitriol given internally, will gradually make all right.

Glanders have been confounded with catarrh or cold, but the distinction between them is plain enough. Fever accompanies cold, and loss of appetite, and sore throat (the quidding of the food, and gulping of the water are sufficient indications of the latter of these;) the discharge from the nose is profuse, and perhaps purulent; and the glands under the jaw, if swelled, are moveable, and there is a thickening around them, and they are tender and hot. *With proper treatment* the fever abates; the cough disappears; the swellings under the throat subside, and the discharge from the nose gradually ceases, or, if it remain, it is usually very different from that which characterizes glanders. In glanders, there is seldom cough of any consequence, and, generally, no cough at all.

A running from the nose, small in quantity, and from the smallness of its quantity drying about the edges of the nostril, and so presenting some appearance of stickiness, will, in a few cases, remain after severe catarrh, and especially after the influenza of spring; and these have gradually assumed the character of glanders, and more particularly when they have been accompanied by enlarged glands and ulceration in the nose. Here the aid of a judicious veterinary surgeon is indispensable; and he perhaps will experience considerable difficulty in deciding the case. One circumstance will principally guide him. No disease will run on to glanders which has not, to a considerable and palpable degree, impaired and broken down the constitution; and *every disease that does this will run on to glanders.* He will look then to the general state and condition of the horse, as well as to the situation of the glands, the nature of the discharge and character of the ulceration.

The malady proceeds as we have already described it, but before its termination, becomes connected with farcy. Few horses die of glanders without exhibiting some appearance of farcy; and farcy, in its latter stages, is almost invariably accompanied by glanders:—*they are different forms or stages of the same disease.*

There can be no doubt that the membrane of the nose is the original seat of glanders; that the disease is for a time purely local; that the inflammation of the tubercles must proceed to suppuration before that matter is formed on which the poisoning of the constitution depends; that the whole circulation does at length become empoisoned; and that the horse is destroyed by the general irritation and disease produced.

Glanders may be either bred in the horse, or communicated by contagion. What we have further to remark on this malady will be arranged under these two heads.

Improper stable management we believe to be a far more frequent cause of glanders than contagion. The air which is necessary to respiration is changed and empoisoned in its passage through the lungs, and a fresh supply is necessary for the support of life. That supply may be sufficient, barely to support life, but not to prevent the vitiated air from again and again passing to the lungs, and producing irritation and disease. The membrane of the nose, possessed of extreme sensibility for the purposes of smell, is easily irritated by this poison, and close and ill-ventilated stables oftenest witness the ravages of glanders. Professor Coleman relates a case, which proves to demonstration the rapid and fatal agency of this cause. 'In the expedition to Quiberon, the horses had not been long on board the transports, before it became necessary to shut down the hatchways (we believe for a few hours only;) the consequence of this was, that some of them were suffocated, and that all the rest were disembarked either glandered or farcied.'*

In a close stable, the air is not only poisoned by being repeatedly breathed, but there are other and more powerful sources of mischief. The dung and the urine are suffered to remain fermenting, and giving out injurious gases. In many dark and ill-managed stables, a portion of the dung may be swept away, but the urine lies for days at the bottom of the bed, the disgusting and putrifying nature of which is ill concealed by a little fresh straw which the lazy horsekeeper scatters over the top.

The stables of the gentleman are generally kept hot enough, and far too hot, although in many of them, a more rational mode of treatment is beginning to be adopted; but they are lofty and roomy, and the horses are not too much crowded together, and a most scrupulous regard is paid to cleanliness. Glanders seldom prevail there. The stables of the farmer are ill-managed and filthy enough, and the ordure and urine sometimes remain from week to week, until the horse lies on a perfect dunghill, while there is no declivity to drain away the moisture, nor any regular pavement to prevent it from soaking into the earth, nor any water to clean even the surface, but the only instrument of purification is an old stumped broom. Glanders seldom prevail there; for the same carelessness which permits the filth to accumulate, leaves many a cranny for the wind to enter, and sweep away the deleterious fumes from this badly roofed and unceiled place.

The stables of the horse-dealer are hot enough; but a principle of strict cleanliness is enforced, for there must be nothing to offend the eye or the nose of the customer; and there glanders are seldom found: but if the stables of many of our post-horses, and of those employed on our canals, be examined, almost too low for a tall horse to stand upright—too dark for the accumulation of filth to be perceived—too far from the eye of the master,—ill-drained, and ill-paved,—and governed by a false principle of economy, which begrudges the labor of the man, and the cleanliness and comfort of the animal;—these will be the very hot-beds of the disease, and in many of these establishments it is an almost constant resident.

When speaking of inflammation of the eye, and the effect of ill-ventilated stables in producing it, we remarked that the urine of the horse contained an unusually large quantity of hartshorn; that the litter wetted by it was disposed most rapidly to ferment, and that the gases extricated must be extremely prejudicial to so delicate an organ. It may, then, be easily imagined that the constant presence of those pungent fumes, and the irritation which they would cause on that membrane which is the very seat of smell, must predispose for, and often generate a disease which is primarily an affection of this membrane.

Glanders may be produced by anything that injures, or for a length of time acts upon, and weakens the vital energy of this membrane. They have been known to follow a fracture of the bones of the nose. They have been the consequence of violent catarrh, and particularly the long continued discharge from the nostrils, of which we have spoken. They have been produced by the injection of stimulating and acrid substances up the nostril; and everything that weakens the constitution generally, will lead to glanders. It is not only from bad stable-management, but from the hardships which they endure, and the exhausted state of their constitution, that post and machine-horses are so subject to glanders; and there is scarcely an inflammatory disease to which the horse is subject, that is not occasionally wound up and terminated by the appearance of glanders.

Glanders, however, are highly contagious. The farmer cannot be too well aware of this; and, considering the degree to which they often prevail, the legislature would be justified in interfering by some severe enactments, as they have done in the case of the small-pox in the human subject. The early and marked symptom of glanders is a discharge from the nostrils of a peculiar character; and if that, even before it becomes purulent, be rubbed on a wound, or on a mucous surface as the nostrils, it will produce a similar disease. Glanders are not communicated by the air or breath. If the division between two horses were sufficiently high to prevent all smelling and snorting at each other, and contact of every kind, and they drunk not out of the same pail, a sound horse might live for years, uninfected, by the side of a glandered one. The matter of glanders has been mixed up into a ball, and given to a healthy horse, without effect; yet in another experiment of the same kind, the poor animal died. The mouth or gullet had probably some small wounds or ulcers in it. Some horses have eaten the hay left by those that were glandered, and no bad consequence has followed; but others have been speedily infected. The glanderous matter must come in contact with a wound, or fall on some membrane, thin and delicate like that of the nose, and through which it may be absorbed. It is easy, then, accustomed as horses are to smell each other and to recognize each other by the smell; eating out of the same manger, and drinking from the same pail, to imagine that the disease may be very readily communicated. One horse has pass-

* See Percival's excellent Lectures on the Veterinary Art, vol. iii. p. 455.

ed another when he was in the act of snorting, and has become glandered. Some fillies have received the infection, from the matter blown by the wind across a lane, when a glandered horse, in the opposite field, has claimed acquaintance by neighing or snorting. It is almost impossible for an infected horse to remain long in a stable with others, without irreparable mischief.

Supposing that glanders have made their appearance in the stables of a farmer, is there any danger after he has removed or destroyed the infected horse?—certainly there is, but not to the extent that is commonly supposed. There is no necessity for pulling down the racks and mangers, or even the stable itself, as some have done. The poison resides not in the breath of the animal, but in the nasal discharge, and that can only reach certain parts of the stable; and if the mangers, and racks, and bales, and partitions, are first well scraped, and next scoured with soap and water, and then thoroughly washed with a solution of the chloride of lime, (one pint of the chloride to a pailful of water,) and the walls are lime-washed, and the head-gear burned, and the clothing baked and washed, and the pails new painted, and the iron-work exposed to a red heat, all danger will cease.

The tricks which some dealers resort to at fairs and markets, in order to conceal the existence of glanders, are most infamous, and should be visited with the severest penalty of the law. Having given the horse a brushing gallop, that he may thoroughly clear the nose, some of them blow powdered alum up the nostrils a little while before he is shewn; others use white vitriol; and although the horse may be sadly tortured, about which they care nothing, the discharge is for some hours stayed. Others roll up a pledget of tow, and introduce it into the nostril, sufficiently high to escape common observation. Both these tricks may be discovered by the uneasiness of the animal, and his repeated efforts to sneeze, as well as by his general appearance, and if the disease be far advanced, most assuredly by the red or raw appearance of the nose, and by the stinking breath.

With regard to the *prevention* of glanders, we should be happy if we could say anything satisfactory, a proper ventilation of stables is all important. Next to ventilation stands cleanliness, for the foul air from the fermenting litter, and urine and dung, must not only be highly injurious to health generally, but irritate and predispose to inflammation that delicate membrane, which is the primary seat of the disease. If to this be added regular exercise, and occasional green meat during the summer, and carrots in the winter, we shall have stated all that can be done in the way of prevention. The farmer's horse in his cool or cold stable, and during the greater part of the year running loose when not at work, would be exempt from glanders, if, at the market and the fair, he were not so much exposed to contagion. In truth, glanders may be considered as the consequence of the stabling of the horse. In South America and in Arabia they are unknown; but wherever the European plan of stabling has been introduced, glanders have followed in its train: and therefore if any means are resorted to for the cure of glanders, the first, and perhaps the only effectual one would be to remove every exciting cause of the disease; to restore the horse almost to a state of nature; to turn him out for a ong time, or at least to throw open his stable as much as the season and the weather will permit. Experience, however, tells us, that, although the symptoms have disappeared when the exciting causes of disease have been removed, and the horse has returned to his stable after a twelve months' run apparently sound, every symptom has gradually shewn itself again when these causes have been once more called into action.

ANACONDA, &c.

The serpent is in all countries held in such abhorrence, that few persons would think him an object of beauty. The idea of terror predominates in the mind, and our dread invests him with a repulsive appearance that perhaps does not justly belong to him. From the operation of another principle akin to this, what we love seems to us more amiable than it always appears to others. It is in the mind and not in the object—

'Of its own beauty is the mind diseased.'

The latter principle was carried a great way when it made one of John Wilkes' admirers think him a handsome man.

All the instincts of the serpent are evil. Among men, ingratitude is so odious, that it is said to include all other crimes—for a crime it is: yet the first instinct of the serpent is to bite the hand that feeds him, as one assailed the hospitable countryman that revived him when frozen. He is not sensible to kindness, and can be governed only by fear. Those who attempt to domesticate him, never trust him till they have extracted his fangs.

There is a mystery, too, about the serpent, that by raising our wonder increases our dread—though enough is known of him to exclude him from favor. He is supposed to possess the power of fascination—he moves swiftly, as in defiance of the usual principles of motion, without either feet or wings. He ascends trees and performs his rapid and graceful movements with no aid from the general means bestowed upon other animals. What he cannot accomplish by force he succeeds in by cunning; and he has furnished in all languages the proverb to express subtlety and treachery. The abhorrence, therefore, that men feel towards him is too general not to have a good foundation.

There are now at Peale's Museum (New York) two snakes, one a Boa Constrictor and the other an Anaconda. The latter we may not call beautiful, but his hue is glossy and splendid beyond all comparison, but of a peacock's neck. His head and neck are small, but his body is large and hard, giving an idea of great muscular force. His length is nearly fourteen feet. The two snakes lie entwined together, and may be handled with perfect safety by all who have the desire.—*Tribune.*

In Connecticut, the Legislature have passed a law fixing the penalty of raising a dead body from the grave for surgical purposes, at a fine of $2000. They have, however, ordained, that the bodies of all prisoners who may die in the State Prison, and remain unclaimed by their friends, be given to the medical institution of the State.

Alehouses were established in England as early as the year 721, and are mentioned in the laws of Ina, king of Wessex. Public houses were first licensed in 1621, authority being granted for that purpose to Sir Giles Montpessan and Sir Francis Michel, for their own emolument. In 1553, the number of taverns in London was limited to forty.

A vessel has arrived at Havre from Manilla. Upwards of 2000 rats were found on board. The sailors ate a great number of them during the voyage.—*French paper.*

NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 16, 1830.

BARNS.

[*Concluded from page 406.*]

'A writer for the New England Farmer, whose communication was published vol. iii. page 81, describes a "barn of ordinary size and the main part of it was built in the usual shape, but a good deal neater and tighter. The bays were upon each side of the floor, and the bottoms of them were sunk eight feet below it. This gave room for a large quantity of hay below the floor. The large doors were towards the south, to admit the sun, when necessary, with a small door in one of the large ones to enter at when the weather was windy, and made it dangerous to open the large doors. Barns ought always to have a small door to use in the winter, when you must often be in and out. There were twelve squares of glass arranged over the door to admit the light when the large doors were shut; besides a small window in each of the gable ends, very near the ridge, for the same purpose. Under the floor was a convenient cellar, in which were kept potatoes and all kinds of green vegetables for green fodder in the winter. The cellar was a very warm one, and well lighted with two windows. This cellar struck me as being the most useful apartment in the whole establishment, and I wonder that all farmers do not have one. There you may keep as many turnips, cabbages, potatoes, &c, as you please, and they are always handy to fodder out in the stable to your cattle; and the cattle need scarcely go out of the stable in a month.

'"The yard was well watered by an aqueduct, and a trough on the south side of the barn was kept always full. Upon the north, or back side of the barn, were the stables; they were built in one building, and joined to the main part about 25 feet in width, 30 feet long, and 12 or 14 feet high. A door led from the barn into it, besides another from without upon the east side, where the cattle were admitted from the yard. A floor was laid over head, at the distance of seven feet from the lower one. The stalls were arranged on each side of the building, so that the cattle stood with their heads towards the outside of the building, leaving a space in the middle to pass.

'"In foddering, the hay was pitched from the bay in the barn through a window, over the stables, and then put down into racks; very little hay could be wasted in this way, and the bays could be trusted with the foddering. The manure made in the stable was put down through the floor into another cellar, large enough to admit of a cart and team to take it away."

'Such is the construction and situation of the barn, and I think it the most convenient of any I ever saw. Though the barn was not large, the cellar which extended the whole dimensions of it, gave large receptacles of hay, and the apartments under the floor and stable gave spacious vaults for the reception of the farmer's green fodder and manure; and preserved the former from the frost, and the latter from the sun, which would soon evaporate its strength and nourishment.

'Most farmers I saw had two or three small barns, and some two or three large ones. Nothing appears more detrimental to their interests. Superfluous buildings are nothing but a tax upon farmers, the cost of repairs being very great. I had rather see the stacks stand thick round the barn, than to see more than one barn; and am convinced

that a barn 50 feet by 30, of the construction just mentioned, would be sufficient for most of our largest farmers. In England it is not a general practice to put hay in the barn, but it is stacked out in very large stacks and then thatched. Their barns are filled with grain, and so would those be of every American farmer, if they managed it right.

'Barns should be made perfectly tight, and be painted; and I hope my brother farmers will take care that they are surrounded with a large yard, with a wall 8 feet high, and above all the rest, that they will see that they have the manure three feet deep in the spring.'

A report of the Committee on farms in the County of Essex, for the year 1824, states that Col. Moses Newhall, in West Newbury 'has lately built a barn, which for convenience and durability of construction is worthy of much praise. It is calculated better for the farmer's use than any one we have seen. It is not too much to say that during the haying season, the most busy season with the farmer, its superior conveniences will save at least the labor of one man on the farm. It is about eighty feet in length, thirtyfour in width, and twenty feet post. It has two floors, one eight feet above the other;—on the upper of which the hay is carried in. Mr Newhall has favored the Committee with a plan of it for the benefit of the Society.'

A barn built by Shakers, in the town of Hancock, Hampshire County, Mass. is thus described by the writer of an article, which originally appeared in the Middletown Sentinel, and was republished vol. v. p. 215, of the N. E. Farmer:

'The barn is built on ground inclining southerly in a perfect circle, and is ninety feet in diameter, or across it from side to side. The walls are stone, twentytwo feet in height, of suitable thickness, and laid in lime or well painted on each side; round the barn on the inner side, are stables forming a circle, the manger within, and suitable places over it to throw or feed down the hay; the stable and manger occupy about 12 feet, and are 8 feet high; the stables open to and from several different barn yards, in order to make as many and such divisions of their stock as they think proper. The covering of the stables forms the barn floor, which also extends round the barn. There is but one large door way for entrance with teams and loads; this is from the northern side, from an offset or causeway, 8 feet above the base, and of course 14 feet below the eaves. The cart or wagon that enters with a load makes the whole circuit of the floor, and after unloading comes out at the same door; thus 8 or 10 teams with their loads, can occupy the floor at one time in unloading, and not hinder each other. Within this circle of the stables and barn floor is an area, or *bay*, as it is usually called, which is filled with hay, &c, which must be over 60 feet in diameter. This is pitched in and on from any side or place, most convenient, or where wanted.

'The roof comes to a point at the centre, and sheds off the rain all round, something similar to an umbrella. It is supported from the inner circle of the barn floor. The roof boards are laid up and down, which by a transverse sawing of the log were all brought to a point, and then shingled round in the usual mode.'

The threshing floor should be laid on strong and steady sleepers, well supported beneath; otherwise carting in loads upon it will soon loosen it, and render it unfit for the operation of threshing. It should be made of planks, well seasoned and nicely jointed; and care should be taken to keep it very tight. If it should be so open as to let grain, or any seeds, pass through, the grain will be worse than lost, as it will serve to feed and increase vermin. A floor of boards should therefore be laid under the planks.

From the N. Y. Evening Post, July 7.

Horticultural Rarities.—At the exhibition last evening, before the Horticultural society, some exceedingly fine samples of fruit were displayed, with the usual abundance of rare and choice flowers; in particular some fine Antwerp *Raspberries*, from Mrs Winter, of Flushing; and a lot of gooseberries were presented by that lady, one dozen of which, on being carefully weighed, were found to equal 7 oz. 5 dwts. 7 grs.; and a single one was selected, which weighed ½ oz. 4 dwts. 17 grs.

Some rare flowers were received from Mr William Prince; among them the *Boeunia Cordata Passiflora Princeps*, two species of *Nuttalia*, &c, and a splendid collection embracing more than 90 varieties of *Carnations*.

Mr Flag offered a tasteful bouquet from his garden, the most conspicuous among which were the *Æschylus Macrostachya*, the *Yucca Flaccida*, and *Petunia Nyctaginiflora*.

Mr George Still offered some fine *Carnations*, and a lot of Antwerp *Raspberries*.

Mr Wm. R. Cooke, a collection of beautiful flowers, and six free stone *Apricots*.

Dr Hosack presented from his place at Hyde Park, a dozen ripe *Tomatoes*, raised in the open ground, and some early *Celery*.

Still larger Gooseberries.—Yesterday, we made mention of some large Gooseberries raised in this city. This morning we have seen a bushel containing several dozens from the garden of Major Williams, at Newton, L. I. one of which weighs 15 dwts. and measures nearly 5 inches longitudinally, and 4 inches in circumference. Twelve of them weigh upwards of eight ounces. They are the largest, fairest, and most beautiful we ever saw. The plants, four years ago, were imported from Lancaster, (Eng.) by the name of the White Smith Gooseberry. 'Beat this who can.'—*Ibid.*

MASSACHUSETTS HORTICULTURAL SOCIETY.

FRUITS.

Saturday, July 10, 1830.

Cherries.—Five varieties were shown by Mr Manning, of Salem, viz: June Duke, English Kentish, Carnation, Montmorency, and Virginia Morello. The June Duke is a superior cherry, and though the specimen exhibited by Mr Manning was not fully ripe, the committee were of opinion it would rank among the best varieties.

Several specimens of Seedling Cherries, of the Black Mazzard kind were shown, viz:

Two by the Messrs Winships, of Brighton, one of which was of fine flavor and appearance. That by John Prince, Esq., of Roxbury, was also very good. Mr Richards, of Dedham, and Mr N. Seaver, of Roxbury, exhibited five specimens of the same. Those from the Garden of Mr Seaver were of the largest size and peculiarly rich flavor.

Gooseberries of good size and appearance were shown by the Messrs Winships of Brighton, and Mr A. D. Williams, of Roxbury.

Mr N. Seaver, of Roxbury, offered for premium a specimen of Scotch Gooseberries, the 'Jolly Angler,' of extraordinary size. A branch, one foot in length, with the fruit upon it, weighed 8 oz. 3 dwts. 6 berries weighed 3 oz. 3 dwts. 1 weighed 10 dwts. 17 grs. and measured 4¼ inches in circumference. The fruit exhibited by Mr Seaver, about one quart, was all from a single bush, procured by him in 1829, of Mr J. B. Russell.

FLOWERS.

Fine Double Dahlias, from George Pratt; Carnations, and a very fine specimen of Lychnis chalcedonica, from George Thompson; fine Carnations from Messrs Winships; specimens of some beautiful native Plants, by D. Chandler; Carnations and Double Dahlias, from David Haggerston.

THE CHINESE MULBERRY TREE.

The N. Y. Evening Post states that in July last, a French national vessel returned to Havre from a navigation on the Eastern coast of Asia, bringing thence a large collection of very rare and precious plants. The vessel contained more than 100 boxes filled with a great variety of plants, besides a collection of palmists, and an immense quantity of seed, laid in preservative strata of compost. In some of the boxes were vigorous saplings or stalks, from 4 to 8 feet high, bearing as thrifty foliage as if they had been taken from a green house, and among these the large leaved Chinese Mulberry, from the Chinese colony of the Philippine Islands.

This tree differs from others inasmuch as its growth is active in the tops and among the branches, as well as from the roots. These which are large and bulbous incessantly give up shoots or stems, which can soon be transplanted; hence its appropriate distinctive name of *Morus Multicaulis*. The leaves are large and smooth, serrated, cordated, crisped on the surface, pale or dark green, according to their age, but extremely thin and silky. They afford to the silk caterpillar double the quantity of food compared to the ordinary white mulberry, all the characteristics of which it otherwise presents.

A most important attribute of the Chinese Mulberry tree is the facility with which it can be propagated by cuttings, even as small as 8 or 10 inches inclusive, provided they have at least a bud or one eye at the bottom and one on the top.

A few stocks of this plant are now in New York, in excellent condition, and shortly may give abundance of suckers, layers, shoots, and cuttings.

TREES.

The beauty of an American forest, though celebrated abroad, is not well estimated at home. It has attracted to our shores some of the best botanists of Europe, and it has more than sustained their enthusiasm. Yet the very trees that our forests produce are transplanted, and reared with care in other countries; while in their own soil they suffer the same neglect with the rest of our domestic productions, holding in our favor but a secondary place: the first being devoted to plants every way inferior but in cost.

This neglect to our own and favor to others, had its full national illustration in the Lombardy Poplar—a tree that without a single use or beauty, and with some of the contrary qualities, was in twenty years spread to every town in the Union, while our locust, maple, sassafras and white-wood were left to expand their beauties wherever nature in her profusion scattered them. Yet the locust is as rapid in growth as the poplar, and in form, leaf and blossom, there is hardly a tree that surpasses it. But a dwarf orange

in a tub is preferred to the locust in its native earth. —The sassafras with nearly as much beauty as the locust, has aromatic qualities that make it an article of commerce to distant countries, yet all the attention we bestow upon it is, to cut it down and put some ungraceful stranger in its place.

The maple may be recommended from motives of patriotism and humanity as well as for its beauty. He that plants it may withdraw a little of the support that upholds slavery; and the sugar of the maple, if less delicate in flavor than that of the cane, is not purchased with stripes, or human happiness and life.

In autumn the maple is the first to change the color of its leaves; but it is to the rich hues of the dying dolphin, blended purple, red, yellow and green, that make it more splendid in its fall than in its prime. —*Tribune.*

Last week a brigade of about eighty Germans passed through this place for the 'far West.'—They were from Alsace. They appeared in high spirits, and amused themselves by singing some of their native airs as they travelled onward. They had that department well filled which usually accompanies a German housekeeper, as our informant stated, that he counted sixteen children asleep in one nest, with their faces turned up to the sun.—*Phila. paper.*

To Correspondents.

An interesting article from Mr Nuttall, came too late for this week's paper.

Sportsman.

The full blooded horse Sportsman will stand at B Taft's stable in Brighton, on Mondays and Tuesdays, until noon; at Brigham's in Westborough on Wednesdays; at Estabrooks' in Shrewsbury, on Thursday; and at Stockwell's in Worcester, on Fridays and Saturdays, until 2 o'clock of each week through the season. May 28.

Complete set of the New England Farmer.

A gentleman in Newport, R. I. wishes to procure a complete set of the New England Farmer.—Any person having a perfect copy, clean, and in good order, may hear of a purchaser by applying to Mr Russell, the publisher, in Boston. 3t June 18.

Bees and Honey.

For sale by Rufus Howe, at the Garden of S. Downer, Dorchester—Fifteen Swarms of Bees, a part old, but mostly new ones—a number in double Hives with Glass windows, others in large single ones—also Honey of superior quality made from the blossoms of this year 25 cts. per pound 4t July 2.

Macduff

For sale—price $300. He is a full bred Durham Short Horn Bull, bred by Mr Powel of Philadelphia—red and white; calved in June, 1827. *Dam*—Annabella, sold at the auction of Mr Powel's cattle, June 16, to Mr Freeman of Baltimore, for $310. *Sire*—Mr Powel's celebrated Bull, *Malcolm.*

The stock from Macduff has proved good. The Bull may be seen on the farm of the subscriber, near Newark, New Jersey. Letters directed to him, 27, Nassau-street, New York, will be attended to. A. DEY.

New York, June 22, 1830.

Roman.

This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms. at 20 dollars the season, to be paid before the mares are taken away. June 25

Chloride of Lime.

For sale by Ebenezer Wight, Druggist, Milk Street, opposite Federal Street, Chloride of Lime, well known for its excellence in destroying noxious effluvia, and for its use in the arts. 4t July 9.

Carnation Pink Roots.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,

A collection of the finest Carnation Pink Roots, potted, —now in bud and bloom, and in good order. They are raised from some choice plants received from Europe last season, and are sold at 50 cents per pot. July 9.

Bolivar Calves, Saxony Bucks, and Bremen Geese.

For sale, 4 Bull Calves, sired by the celebrated imported improved Durham short horned bull Bolivar, which stock have produced 36 quarts of milk a day. No. 1, dam Grey Brown, half Cœlebs and half Galloway. No. 2, dam Juno, three fourths Fill Pail. No. 3, dam Ceres, her sire Cœlebs, her dam Mr Gray's imported Cow. No. 4, dam Beauty, half Cœlebs and half Galloway. The Calves are beautiful, and their dams all great milkers.

Two imported Saxony Bucks, 2 Yearlings, and 2 Lambs. 3 pairs of Bremen Geese. Inquire of Benjamin Shurtleff, Jr, Chelsea, or at 52 Hanover Street, Boston. tf. July 9.

Fine English Turnip Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,

200 lbs. of the finest English White Flat Turnip Seed. raised *this season*, expressly for this Establishment, by Mr Aaron D. Williams, of Roxbury, and warranted of the first quality, for sale, wholesale and retail.

Lewis' Blacking.

The increased demand for the above article is a sufficient criterion of its superiority—it is prepared with oil, and contains nothing injurious to the leather—if not approved of, after a fair trial, it may be returned, and the money will be refunded. T. Lewis is aware that puffing has generally been adopted to bring an article into notice, and however much he may condemn following such a course, he hopes and trusts that by bringing before the public, his Liquid and Paste Blacking, and leaving its merits to the same, a fair trial will be given, and if not found equal to any of the best imported, to receive no encouragement for the sale thereof.

Sold Wholesale and Retail, at No. 44 Congress Street, Boston.

☞ Cash given for old newspapers and blacking jugs.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at *Copeland's Ammunition Store*, 65 Broad st, at *retail*. Also SHOT, CAPS, &c. of the *best quality*—cheap for cash.

Medical School in Boston.

The Courses of Lectures begin annually on the third Wednesday in October, and are continued daily for three months, on the following subjects:—

Anatomy and Surgery, by John C. Warren, M. D.
Chemistry, by John W. Webster, M. D.
Materia Medica, by Jacob Bigelow, M. D.
Midwifery, and Medical Jurisprudence, by Walter Channing, M. D.
Theory and Practice of Physic, by James Jackson, M.D.

The apparatus and collections of specimens used in illustrating the demonstrative courses, are very extensive. The fees for all the courses amount to $70. Board is obtained for about $3 per week.

This institution now offers greater advantages for the acquirement of a thorough Medical education, than it has done at any former period of its history. During the last two years the means of obtaining practical knowledge of the anatomical structure of the human body have been amply supplied to pupils, probably at a less expense than in any other of the schools in the United States. The opportunity of witnessing numerous important and capital operations in surgery, and of attending the clinical practice of one of the best regulated hospitals in this country, are gratuitously afforded to all who attend the lectures of the professors. 5t June 18.

Turnip Seed, &c.

For sale at the Seed Store connected with the New England Farmer Office, 52, North Market-street,

An extensive assortment of Turnip Seeds, of the most valuable sorts for family use or stock. The most approved kinds for the farmer, are the White Dutch, White Stone, Yellow Stone and Yellow Malta. The two latter are of uncommon excellence, and keep well. Loudon describes the Yellow Malta as 'an excellent and beautiful root,' and of delicious flavor. Of the sorts for field culture, the White Norfolk, Yellow Aberdeen, White Flat, and Ruta Baga, are the best. The Yellow Aberdeen is most approved among the Farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. The above seeds were saved in Europe expressly for this Establishment, and the utmost dependence may be placed on their genuine quality.

Also, a variety of Long and Turnip rooted Radishes, suitable for sowing the ensuing months, Long Prickly, and many other varieties of Cucumbers for pickling.

May 28.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best,		barrel.	4 00	5 00
ASHES, pot, first sort,		ton.	111 00	113 00
Pearl, first sort,		"	125 00	130 00
BEANS, white,		bushel.	87	1 10
BEEF, mess,		barrel.	9 25	10 00
Cargo, No. 1,		"	8 50	9 00
Cargo, No. 2,		"	6 50	6 70
BUTTER, inspected, No. 1, new,		pound.	16	15
CHEESE, new milk,		"	2	3
Skimmed milk,		"	7	8
FLOUR, Baltimore, Howard-street,		barrel.	5 37	5 53
Genesee,		"	5 37	5 75
Rye, best,		"	3 50	3 87
GRAIN, Corn,		bushel.	46	55
Rye,		"	65	67
Barley,		"		67
Oats,		"	37	40
HOG'S LARD, first sort, new,		cwt.	9 00	10 00
HOPS, 1st quality.		"	14 00	15 00
LIME,		cask.	85	90
PLAISTER PARIS retails at		ton.	3 50	3 75
PORK, clear,		barrel.	17 00	18 00
Navy, mess,		"	12 25	12 50
Cargo, No. 1,		"		12 50
SEEDS, Herd's Grass,		bushel.	2 00	
Orchard Grass,		"		3 00
Fowl Meadow,		"		4 00
Tall Meadow Oats Grass,		"		3 00
Red Top (*northern,*)		"	62	75
Lucerne,		pound.	38	50
White Honeysuckle Clover,		"		33
Red Clover, (northern)		"	7	8
French Sugar Beet,		"		1 50
WOOL, Merino, full blood, washed,		"	50	55
Merino, full blood, unwashed,		"	30	35
Merino, three fourths washed,		"	40	42
Merino, half blood,		"	35	38
Merino, quarter		"	33	35
Native, washed,		"	33	35
Pulled, Lamb's, first sort,		"	43	45
Pulled, Lamb's, second sort,		"	32	35
Pulled, " spinning, first sort,		"	36	37

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR HAYWARD,
(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	8	10
PORK, fresh, best pieces,	"	8	10
whole hogs,	"	5	6
VEAL,	"	4	8
MUTTON	"	4	12
POULTRY,	"	10	25
BUTTER, keg and tub,	"	12	15
Lump, best,	"	16	12
EGGS,	dozen.		18
MEAL, Rye, retail,	bushel.		84
Indian, retail,	"		74
POTATOS,	"		20
CIDER, [according to quality,]	barrel.	3 50	4 00

Brighton Market—*Monday, July 12.*

[Reported for the Chronicle and Patriot.]

At Market this day, 316 Beef Cattle, (including 59 unsold last week. Unsold at the close of the market, 49; about 30 Cows and Calves, 2709 Sheep, 136 Swine.

Prices—Beef Cattle—Very little variation from last week; a few extra were taken at $4 84, good at 4 25 a 4 75; thinner, 3 50 a 4.

Cows and Calves—A large number sold. We noticed sales at $30, 25, 22, 16, 15 and 12.

Sheep—We noticed a lot of about 100 beautiful Wethers, (sheared) which were taken at about $4; another lot of about the same number, at $2 50; fair lots of sheep and lambs were sold at $1 25 a 1 75. We noticed one lot in the shape of sheep taken at 75c. How the Farmer or Drover, by driving to market such scape goats, can make a profit we are unable to learn.

Swine—Sales dull, a few were taken at retail at 5 a 9c.

Wool.—The quantity of Fleece Wool which has come into market during the week, does not exceed 25,000 lbs. all of which has met a ready sale, and we know of no wool of this description in the market now unsold. Manufacturers appear disposed to purchase more freely than they did, as there is a general impression prevalent that a decided improvement in Woollen Goods will take place as soon the season for sales arrives; some lots have already been sold at an advance on the spring prices. There is but little pulled Wool in market, and but a very limited quantity of Spanish or Saxony. We understand that a principal part of all the coarse foreign Wools here are held by one house.—*Courier.*

MISCELLANIES.

The following original hymn, composed by Rev. Mr Pierpont, was sung at the late biscentennial anniversary of the settlement of Charlestown :—

Two hundred years!—two hundred years!
How much of human power and pride,
What glorious hopes, what gloomy fears,
Have sunk beneath their noiseless tide!

The red man, at his horrid rite,
Seen by the stars at night's cold noon,
His bark canoe, its track of light
Left on the wave beneath the moon,

His dance, his yell,—his council fire,
The altar where his victim lay,
His death song, and his funeral pyre,
That still, strong tide hath borne away.

And that pale, pilgrim band is gone,
That, on this shore, with trembling trod,
Ready to faint, yet bearing on
The ark of freedom and of God.

And war—that since, o'er ocean came,
And thundered loud from yonder hill,
And wrapped its foot in sheets of flame,
To blast that ark—its storm is still.

Chief, sachem, sage, bards, heroes, seers,
That live in story and in song,
Time, for the last two hundred years,
Has raised, and shown, and swept along.

'Tis like a dream when one awakes—
This vision of the scenes of old:
'Tis like the moon when morning breaks,
'Tis like a tale round watch-fires told.

Then what are we!—then what are we!
Yes, when two hundred years have rolled
O'er our green graves, our name shall be
A morning dream, a tale that's told.

God of our fathers—in whose sight
The thousand years, that sweep away
Man, and the traces of his might,
Are but the break and close of day—

Grant us that love of truth sublime,
That love of goodness and of thee,
That makes thy children, in all time,
To share thine own eternity.

HYDROPHOBIA.

In comparing the effects of this poison with what we know relative to others, we have to inquire whether, if there be a poison, it is imbibed from the wound soon after its application, and a time elapses between its reception into the circulation and the occurrence of its specific effects; or whether it lodges in the part to which it has been applied, and being afterwards absorbed, exerts its peculiar influence as soon as it is taken into the circulating fluids. The truth of the latter opinion was strongly impressed on my mind by the following case, which occurred during my apprenticeship:—A very fine lad, about 14 years of age, was bitten in the finger by a rabid dog, and being brought to St Bartholomew's Hospital, caustic was applied to the wound very freely, so that considerable sloughing of the integuments, and even inflammation of the subjacent sinewy parts followed. He suffered severely from this treatment; but by soothing measures, local and general, he gradually got better, and the wound began to heal. Seeing him one day, about three weeks after the bite, with the sore uncovered, I told him it gave me pleasure to see his wound getting well. He answered that it was healing, but that he had some odd pains about it which ran up his arm; and, on uncovering the forearm, I observed two red lines extending up it, such as denote irritation in the absorbent vessels. I went to the hospital early in the following morning, as if to visit another patient in the same ward, and as I was going out, I said to this youth, 'I hope you have lost all that uneasiness you were speaking of yesterday.' He replied, that he had, but that he had felt very unwell during the night. I asked to look at his tongue, which was furred; and, feeling his pulse, I remarked that he was slightly feverish, and inquired whether he did not feel thirsty; he answered in the affirmative, and I told the nurse she should have given him some toast and water, and desired that he might have a little now. He seemed inclined to drink; but when the fluid was presented to him, and he made the attempt, he shuddered, and put it away. This fine and intelligent youth did not survive more than two days from this time. As I always mentioned this case in my lectures, the question about the period of absorption and infection of the poison was made the subject of experiment; and as far as the experiments have been prosecuted, they tend to show that if the bitten part be removed before changes which precede the appearance of constitutional symptoms take place, hydrophobia does not occur. That the saliva of rabid animals is morbific, or at least has morbific matter commixed with it, is made probable from the following case:—A servant maid was accustomed to feed a small pet spaniel, which was bitten by a dog not supposed to be mad. The spaniel however, became affected with rabies, and at length died of the disease. Though he refused food and drink, ate the straw which served him for a bed, and snapped at other persons who approached him, yet he never betrayed any peculiarity of conduct to the girl who was accustomed to feed him; on the contrary, he licked her hand as he used to do. This was in the winter season, when the poor girl's hands were severely chapped, and the surface of the sores was in a raw and exposed state. About three weeks after the death of the dog, this girl had the constitutional symptoms of hydrophobia, for which she was admitted into an hospital, where she died.

It appears, then, to me to be the duty of a surgeon, in the case of a person bitten by an animal suspected to be rabid, carefully to cut away all that portion of animal substance with which the tooth of the animal could have come in contact. If this be effected, I believe we may entertain considerable hopes of the security of the patient, even though several days have elapsed since the receipt of the injury. I have done the operation five or six days after persons were bitten, in consequence of the dog having died, and the stomach being found, on subsequent examination, spotted in places, and containing straw and chips; circumstances which satisfied me that the animal was rabid. We are not, however, warranted in drawing decisive conclusions from such premises; because a rabid dog has been known to run through a town and to bite many persons, very few of whom have had constitutional symptoms. When the bite is inflicted through the clothes, the saliva may be wiped off the teeth by the garments. It is, therefore, wounds of exposed parts that ought to excite our greatest apprehensions. The application of caustic, however liberally used, offers no security against inoculation in these cases. Fontana, who performed so many experiments upon animals bitten by the viper, applied the caustic without avail, while he succeeded in preventing contamination by excising the part. The excision of the bitten parts seems to me no very formidable operation.—*Abernethy's Lectures on Surgery.*

Method of Preserving Butter.—The following method is preferable to the old one, as it preserves to the butter a more agreeable flavor, and a better color, and renders it less liable to become rancid.

Take one part of loaf sugar, one part of salt-petre, and two parts of pure salt; mix and reduce them to very fine powder. As soon as butter is perfectly worked (to extract the buttermilk) work into it one ounce of the above mixture to each pound, and pack it immediately, and as closely as possible, into pots, and smooth the tops over carefully; then cover the pots over with a fine linen cloth, and tie a piece of wet parchment (or bladder) over the whole. After a few days it will be found that the butter has settled, and no longer fills the pots completely; they must then be filled up, taking care that no space be left; then pour over the top a small quantity of butter melted at a low temperature, sprinkle over the surface a small quantity of the above mixture, and stop the pots as tight as possible, to exclude the atmospheric air. They should not be again opened until the butter is wanted for use. In this manner butter may be preserved several years; I have had it at the end of two years as fine flavored as in the first month.

Persons who are in the habit of eating salted butter, can hardly believe that this has ever been salted at all.

Butter may also be preserved by working into it a small portion of pure honey, which imparts to it a very agreeable flavor, and renders it very valuable for aged persons, and those who have weak stomachs. One ounce of honey to the pound.

The grand secret of keeping butter sweet is to work all the buttermilk out.

A large Tree.—It is stated in one of the French periodicals, that in the neighborhood of Thucot, in one of the departments of France, there is an Oak, remarkable for its antiquity, and for the existence of a Chapel in the cavity of its shell. The Chapel has been known 125 years; it is attended by a Priest, who has his habitation in the upper part of the trunk. The top of the tree was broken off more than 50 years ago, and has been replaced by a steeple. The branches of this tree are covered every year with foliage.

Ross's Garden Compound, for the Preservation of Peach Trees;

(Prepared and sold by Alexander Ross, No. 435, Strand, London,)

An infallible Preserver of Peach and other Fruit Trees from the destructive worm and insects, which in the Spring of the year attack the stem and destroy the vitality of the tree. By a proper application of this Compound, all insects will refuse to deposite their eggs in the bark, the tree will be preserved in vigorous health, and an abundant crop insured. In bottles of one quart, sufficient for dressing fifty trees, 75 cents; in bottles sufficient for one hundred trees, 1 dollar 50 cents.

Directions.—Remove the earth from the bottom of the stem towards the root, and with a paint brush apply the composition from thence nearly to the branches, then replace the earth. This may be repeated in the course of the summer.

By dipping some rags in this composition and fastening them among the branches of the tree, the Nectarines and Plums will be saved from the ravages of the stinging fly, and vermin generally will forsake the tree.

The following letter from the respectable firm of Malcolm & Co, Nurserymen, Kensington, near London, is an ample recommendation.

'*To Mr Alexander Ross, 435 Strand, London.*

'Sir—We have, for many years, applied your Garden Compound to peach and other young Fruit Trees, and have found it the best preserver yet known against the enemies of vegetation, and we shall always recommend it. Yours respectfully,

'MALCOLM & CO.

'*Kensington Nursery, March 24, 1828.*'

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